Brunch

**Daniel Island Classic** 11
* 2 Eggs Cooked To Order, Boar's Head Bacon, Marsh Hen Stone Ground Grits, White or Wheat Toast

**Bacon, *Egg & Cheese Croissant** 10
Pesto Pimento Cheese, Choice of Side

**French Toast of the Day** 10
Choice of Side

**Croque Madame** 12
Open face, French Toast Style Brioche, Ham & Swiss, topped with 2 Poached Eggs, Strawberry Coulis

**Grilled Chicken Biscuit** 12
Buttermilk biscuit, tomato gravy, cheddar, served with choice of side

**Classic Benedict** 12
Open Face Grilled Ciabatta, 2 *Poached Eggs, Boar’s Head Tavern Ham, Lemon Hollandaise, choice of side
Make it a Crabcake Benedict, topped with one *egg, add 13
Make it a Salmon Benedict, topped with one *egg, add 9

**Omelet Of The Day** 14
Choice of Side

**Lowcountry Shrimp & Grits** 16
Shrimp, Andouille Sausage, Onions
Cream Sauce, Marsh Hen Stone Ground Grits

**Braised Beef Short Rib Bowl** 16
L.A. Potatoes with sweet peppers & onions, cheddar, 2 * eggs your way

*May contain raw or undercooked ingredients

---

**Steak & *Eggs (gf)** 18
Pepper Crusted Beef Tenderloin, Sweet Peppers & Onion Saute, Hollandaise, 2 *Eggs Your Way, Marsh Hen Stone Ground Grits
*May contain raw or undercooked ingredients

**Sides 4 ea.**

**2 Eggs Your Way (gf)** Scrambled, Fried, *Over Easy, *Poached
*May contain raw or undercooked ingredients

**Marsh Hen Grits (gf)**
Yellow Stone-ground grits from Edisto Island
*May top with Aged White Cheddar Pimento Cheese (gf)
or Aged White Cheddar Jalapeno Pimento Cheese (gf)

**L.A. Potatoes (gf)**
Crispy Potato Chunks tossed with Sweet Peppers & Onions

**Boar’s Head Bacon (gf), (3 pieces)**

**Boar’s Head Grilled Tavern Ham (gf) (2 pieces)**

**Seasonal Fruit (gf)**
Pineapple, melon, grapes, strawberries, raspberries

**Buttermilk Biscuit** served with butter & jam

*May contain raw or undercooked ingredients*
dinner menu

stuffers

- Laura's trio of pimento cheeses 14
  plain, basil pesto and jalapeno pimento cheeses, served with assorted crackers, celery sticks
- Fried green tomatoes 8
  pimento cheese, pesto pimento cheese, fruit chutney, remoulade
- Smoked beef tenderloin carpaccio sm 9 lg 14
  capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffle dijonaise, parmesan crostini
- Fried brie rolls 8
  raspberry chipotle coulis
- Sweet potato fries 6
  grand marnier dipping sauce
- Mini jumbo lump crab cakes 13
  cajun remoulade, fruit chutney
- Sesame crusted tuna 9
  wasabi, bok choy slaw, toasted almonds, asian vinaigrette
- Shrimp & crab wontons sm 6, lg 12
  ginger lime aioli
- Smoked salmon (gf) 12
  dill crème fraiche, chopped egg, shallots, capers, crostini

soups & salads

- Daniel island salad small 8, large 14
  mixed greens, arugula, carrots, cherry tomatoes, onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles
  raspberry vinaigrette (gf) toasted ciabatta
- Roasted beet salad small 8, large 14
  arugula, goat cheese, toasted pumpkin seeds, orange segments & pumpkin seed vinaigrette (gf)
- House salad (gf) small 8, large 13
  mixed greens, carrots, tomato, onion, cucumber, toasted pine nuts
- Spinach salad small 8, large 13
  cherry tomatoes, chopped egg, onion, parmesan cheese, crispy bacon, warm bacon dressing (gf)
- Caesar salad small 8, large 13
  romaine, cherry tomatoes, housemade dressing atop honey & black pepper plate (gf) parmesan crouton
- Chef's soup of the day cup 5, bowl 9
- Salad toppings
  Jumbo lump crab cake 13
  Sauteed or blackened shrimp 9 (gf)
  * Sauteed or blackened salmon 9 (gf)
  Sauteed or blackened mahi 11 (gf)
  Sauteed or blackened chicken tenders 8 (gf)
  * Smoked beef tenderloin; rare, thinly sliced 9 (gf)
  * Sesame crusted or blackened ahi tuna 9

*may contain raw or uncooked ingredients

please inform your server of any food allergies so that we may better serve you

split plate 3.5

Proudly serving
- Limehouse Produce
- Geechee Boy Grits
- Maple Leaf Farms

certified fresh local
**specialties & pairings to complement**

**l.a. shrimp creole** (gf) 24
Carolina gold rice topped with shrimp smothered in our tomato creole sauce

**row eleven**, pinot noir, vinas 3, Sonoma, ca. ripe red fruit, deep opulent flavors
glass 12 | bottle 42

**shrimp picatta** 28
linguini, lemon, white wine butter sauce, capers, parmesan

**dom. de la rossignole**, sancerre, loire, fr.
Floral nose hinting at spice, palate offer citrus lemon & minerality
glass 15 | bottle 48

**pan seared mahi mahi** 32
fried okra, butter bean & corn succotash, white soy beurre blanc

**guilhem pays d’ herault**, rose, languedoc, fr.
50% syrah, 50% carignan, floral nose, minerality mid palate
glass 11 | bottle 35

**southern fried salmon** 30
pimento cheese Geechee boy grits, lemon, herb spice blend, broccolini

**grayson cellars**, chardonnay, lot 11, family owned
RP best value, creamy, ripe, brisk acidity, green apple minerality
glass 11 | bottle 35

*** chef’s seafood special** mkt

**ask to see our wine spectator wine list**

**chicken gnocchi** 26
red wine butter sauce, spinach, tomatoes, mushrooms, herbs, parmesan, truffle oil
* may order vegetarian 22

**rocketerrier**, right bank bordeaux, 60% merlot, 30% cabernet sauvignon, 10% cabernet franc, complex bouquet of fruit, supple tannins
glass 13 | bottle 43

**bone-in pork chop** (gf) 32
herbs de provence crusted, sour cream mashed potatoes, mushroom gravy, vegetable de jour

**hess**, cabernet sauvignon, allomi vineyard, napa valley, ca. graceful, rich, well structured, currant notes
glass 14 | bottle 45

**pan seared duck breast** (gf) 34
tomatoes, garlic, red wine demi, crispy potatoes, sautéed spinach

**annabella**, pinot noir, Russian river valley, ca. bright cherry notes, integrated tannins, elegant
glass 15 | bottle 42

**pepper crusted filet** (gf) 38
fried onions, pimento cheese, smashed potatoes, scallions, pan roasted asparagus

**robert hall** cabernet sauvignon, paso robles, ca. rich, robust, hints of black currant, anise, cedar
glass 15 | bottle 48

**braised beef short rib** (gf) 34
chimichurri, sweet potato hash, lardons, grilled scallions, feta

**valravn**, zinfandel, Sonoma county, ca. succulent, flavors of black cherry & plum integrated, smooth tannins
glass 12 | bottle 38

* may contain raw or uncooked ingredients
lunch menu

starters

**laura’s trio of pimento cheese** 14
classic, pesto, and jalapeno pimento cheese, assorted crackers, celery

**fried green tomatoes** 8
pimento cheese, pesto pimento cheese, fruit chutney, remoulade

**fried brie rolls** 8
raspberry chipotle coulis

**sweet potato fries** 6
grand marnier dipping sauce

*smoked beef tenderloin carpaccio* sm 9, lg 14
capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffled dijonaise, parmesan crostini

**smoked salmon** 12
dill crème fraiche, capers, chopped egg, pickled onion, crostini

soups & salads

**daniel island salad** 14
mixed greens, carrots, grape tomatoes, purple onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles, raspberry vinaigrette, (gf) grilled ciabatta

**roasted beet salad** 14
arugula, goat cheese, toasted pumpkin seeds, orange segments, pumpkin seed vinaigrette (gf)

*sesame crusted tuna* small 9 | large 15
bok choy slaw, almonds, asian vinaigrette, wasabi mayo

**house salad** small 8 | large 13
mixed greens, grape tomatoes, carrots, purple onion, cucumber, toasted pine nuts (gf)

**spinach salad** small 8 | large 13
grape tomatoes, chopped egg, parmesan, purple onion, bacon, warm bacon dressing (gf)

**caesar salad** small 8 | large 13
romaine, grape tomatoes, parmesan, croutons, caesar dressing, atop honey & black pepper plate (gf)

**chef’s soup of the day** cup 5 | bowl 9, add small salad 8

salad toppings

**chicken salad** (gf) 7

**albacore tuna salad** (gf) 7

**l.a. crab cake** 13

**sauteed or blackened shrimp** (gf) 9

**sauteed or blackened salmon** (gf) 9

**sauteed or blackened mahi** (gf) 10

**sauteed or blackened chicken tenders** (gf) 6

*sesame crusted or blackened ahi tuna* (gf) 9

*smoked beef carpaccio, rare, thinly sliced* (gf) 9

*may contain raw or undercooked ingredients

*please inform your server of any food allergies so that we may better serve you.

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.
specialties & pairings to complement

**Laura’s BBQ Shrimp & Grit Cake** 16
- Stone ground grit cake, bourbon BBQ sauce, crumbled bacon, cheddar cheese, warm ciabatta

**1.A. Jumbo Lump Crab Cake** 18
- Stone ground grit cake, bacon balsamic collards, roasted red pepper beurre blanc, fruit chutney

**Mediterranean Penne Pasta** 14
- Sun-dried tomatoes, grape tomatoes, artichokes, kalamata olives, spinach atop fresh basil, parmesan, feta cheese

**Cajun Shrimp & Andouille Penne Pasta** 17
- Grape tomatoes, sweet peppers, parmesan cheese, spicy Cajun cream sauce

**Pan-Seared Mahi** 17
- Herb-roasted seasonal vegetables, roasted asparagus, pesto beurre blanc (gf)

**Seared Jerk Spiced Salmon** 16
- Jerusalem artichoke relish, toasted Israeli pearl couscous, tomatoes, spinach & garlic, lemon beurre blanc, pan-roasted asparagus

**Smoked Pulled Pork** 15
- Bacon balsamic collards, bleu cheese cole slaw (gf)

**Braised Beef Short Rib** 17
- Beef demi, sweet potato & bacon hash, bacon balsamic collards (gf)

**1.A. Flatbread** 10
- Fire roasted eggplant puree, fresh mozzarella, roasted red peppers, tomatoes, basil pesto, parmesan cheese

**Jean-Marc Brocard**
- Petite chablis, burgundy, fr. 25 yr old chardonnay vines, unfined, unfiltered, elegant minerality
  - Glass 12 | Bottle 38

**Guilhem Pays D’Herault**
- Rose, languedoc, fr. 50% syrah, 50% carignan, floral nose, minerality mid palate
  - Glass 11 | Bottle 35

**Pasqua**
- Pinot Grigio, Veneto, Italy.
  - Dry, crisp, classic old world pinot grigio
  - Glass 9 | Bottle 30

**Cune, Rioja**
- Tempranillo, crianza, 8th generation, handpicked aged in American & French oak 1 yr. bright fruit
  - Glass 12 | Bottle 38

**Grayson Cellars**
- Chardonnay, Lot 11, St. Helena, CA
  - Brilliantly ripe green apple notes, bright acidity, good minerality
  - Glass 11 | Bottle 35

**Kremstal**, gruner veltliner, Austria
- White pepper, crisp fruit, refreshing finish
  - Glass 12 | Bottle 38

**Row Eleven Vinas 3**
- Pinot Noir, CA
  - Medium bodied, bright red fruit mid palate
  - Glass 14 | Bottle 45

**Rocheterrier**, bordeaux, ‘18
- Bordeaux cab. Franc, cabernet sauvignon, merlot med. bodied, supple tannins, bouquet of red fruits
  - Glass 12 | Bottle 38

**Grayson Cellars**
- Chardonnay, Lot 11, St. Helena, CA
- Brilliantly ripe green apple notes, bright acidity, good minerality
- Glass 11 | Bottle 35

**Kremstal**, gruner veltliner, Austria
- White pepper, crisp fruit, refreshing finish
- Glass 12 | Bottle 38

**Row Eleven Vinas 3**, pinot noir, CA
- Medium bodied, bright red fruit mid palate
- Glass 14 | Bottle 45

**Rocheterrier**, bordeaux, ‘18
- Bordeaux cab. Franc, cabernet sauvignon, merlot med. bodied, supple tannins, bouquet of red fruits
- Glass 12 | Bottle 38

*May contain raw or undercooked ingredients

*Please inform your server of any food allergies

**Split Plate 3.5**
- 20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.
# Warm Sandwiches

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Island Crab Cake Sandwich</strong></td>
<td>18</td>
</tr>
<tr>
<td>open-faced on grilled ciabatta, pan-fried crab cake, remoulade, fruit chutney, field greens, tomato, served with a side salad, balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Meatloaf</strong></td>
<td>13</td>
</tr>
<tr>
<td>l.a. mustard sauce, on grilled Ciabatta, with choice of side</td>
<td></td>
</tr>
<tr>
<td><strong>Add Grilled Onions</strong></td>
<td>.50</td>
</tr>
<tr>
<td><strong>Add Cheddar</strong></td>
<td>.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mahi Your Way</strong></td>
<td>16</td>
</tr>
<tr>
<td>pan-seared or blackened curry aioli, field greens, tomato, on grilled ciabatta</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Pulled Pork</strong></td>
<td>14</td>
</tr>
<tr>
<td>mustard based BBQ Sauce, bleu cheese cole slaw, on grilled Ciabatta, choice of side</td>
<td></td>
</tr>
<tr>
<td><strong>Blackened Chicken</strong></td>
<td>14</td>
</tr>
<tr>
<td>fresh mozzarella, field greens, tomato, parmesan peppercorn, on grilled Ciabatta served with side of homemade potato chips &amp; bleu cheese crumbles</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fried Green Tomato &amp; Pesto Ham</strong></td>
<td>13</td>
</tr>
<tr>
<td>fresh mozzarella, pesto pimento cheese, on grilled Ciabatta</td>
<td></td>
</tr>
<tr>
<td><strong>Blackened Ahi Rare Tuna BLT</strong></td>
<td>15</td>
</tr>
<tr>
<td>field greens, tomato, wasabi mayo, on grilled Ciabatta &amp; side of asian slaw</td>
<td></td>
</tr>
<tr>
<td><strong>Herb-Roasted Vegetable</strong></td>
<td>13</td>
</tr>
<tr>
<td>open-faced, zucchini, squash, sweet peppers, onions, tomato, field greens, tomato, on grilled ciabatta</td>
<td></td>
</tr>
<tr>
<td><strong>Stuffed Pepper</strong></td>
<td>13</td>
</tr>
<tr>
<td>grilled pepper, caramelized onion, provolone, horseradish cream on grilled ciabatta, choice of side</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Pulled Pork</strong></td>
<td>14</td>
</tr>
<tr>
<td>mustard based BBQ Sauce, bleu cheese cole slaw, on grilled Ciabatta, choice of side</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Braised Beef Short Rib</strong></td>
<td>16</td>
</tr>
<tr>
<td>caramelized onion, provolone, horseradish cream, on grilled Ciabatta, choice of side</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon BLT Sandwich</strong></td>
<td>15</td>
</tr>
<tr>
<td>grilled Ciabatta, bacon, field greens, tomato, parmesan peppercorn aioli choice of side</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Salad Croissant</strong></td>
<td>9</td>
</tr>
<tr>
<td>field greens, tomato, choice of side</td>
<td></td>
</tr>
<tr>
<td><strong>Albacore Tuna Salad</strong></td>
<td>9</td>
</tr>
<tr>
<td>toasted wheat or white, field greens, tomato, side of sweet potato fries with grand marnier sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Egg Salad &amp; Pimento Cheese</strong></td>
<td>8</td>
</tr>
<tr>
<td>toasted wheat or white, side of sweet potato fries with grand marnier sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Turkey &amp; Havarti BLT Wrap</strong></td>
<td>9</td>
</tr>
<tr>
<td>whole wheat tortilla, Boar's Head smoked turkey, raspberry chipotle aioli, choice of side</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon BLT Sandwich</strong></td>
<td>15</td>
</tr>
<tr>
<td>grilled Ciabatta, bacon, field greens, tomato, parmesan peppercorn aioli choice of side</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Greek Veggie Wrap</strong></td>
<td>8</td>
</tr>
<tr>
<td>whole wheat tortilla, mixed greens, grape tomatoes, purple onion, cucumber, hummus, feta, balsamic vinaigrette, choice of side</td>
<td></td>
</tr>
<tr>
<td><strong>Make It a Melt</strong></td>
<td>1</td>
</tr>
<tr>
<td><strong>Make It a BLT</strong></td>
<td>2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roasted Beet Sandwich</strong></td>
<td>12</td>
</tr>
<tr>
<td>garlic aioli, feta, capers, mint, lettuce, tomato on grilled ciabatta</td>
<td></td>
</tr>
<tr>
<td><strong>Add Fried Eggplant</strong></td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Greek Veggie Wrap</strong></td>
<td>8</td>
</tr>
<tr>
<td>whole wheat tortilla, mixed greens, grape tomatoes, purple onion, cucumber, hummus, feta, balsamic vinaigrette, choice of side</td>
<td></td>
</tr>
</tbody>
</table>

# Cold Sandwiches

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Caesar Wrap</strong></td>
<td>10</td>
</tr>
<tr>
<td>Romaine, parmesan, caesar dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Add Sautéed Chicken</strong></td>
<td>6</td>
</tr>
<tr>
<td><strong>Add Sautéed Shrimp</strong></td>
<td>9</td>
</tr>
<tr>
<td><strong>Make It a Salad</strong></td>
<td>12</td>
</tr>
<tr>
<td>veggie couscous, grilled pita</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Smoked Turkey &amp; Havarti BLT Wrap</strong></td>
<td>9</td>
</tr>
<tr>
<td>whole wheat tortilla, Boar's Head smoked turkey, raspberry chipotle aioli, choice of side</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon BLT Sandwich</strong></td>
<td>15</td>
</tr>
<tr>
<td>grilled Ciabatta, bacon, field greens, tomato, parmesan peppercorn aioli choice of side</td>
<td></td>
</tr>
</tbody>
</table>

**Choose one side, additional sides +4**

- potato salad
- bleu cheese cole slaw
- veggie couscous
- bacon balsamic collards
- kettle chips
- sweet potato fries

**Substitute a side**

- caesar salad
- spinach salad
- house salad

*May contain raw or undercooked ingredients*
beverages
sweet & unsweet iced tea 2.5 | raspberry or peach flavored iced tea 3
arnold palmer iced tea & lemonade 3 |

Charleston Tea Plantation hot tea,
_Peach, Raspberry, Green, Earl Grey, Charleston Breakfast_

Charleston Coffee Roasters coffee, iced coffee 3
bottled water, sparkling or natural 3

wine & beer
ask to see our
Wine Spectator, “Award of Excellence”, wine list
and
by the glass or craft beer draft list
and
Frose ask your server our featured flavors

$15 corkage fee will be applied to any retail wine consumed on premise
$25 corkage fee will be applied for any wine brought in for consumption

certified fresh local
_proudly serving_
Limehouse Produce
Marsh Hen Mills Grits aka Geechee Boy Grits
Lowcountry Shellfish